

**ALMONDS Sweet
Blanched, Natural
Product Specification**

PHYSICAL PROPERTIES	QUALITY
Color	From Ivory to Beige
Taste	Sweet
Size	Mixed (not calibrated)
Consistency	Crisp, blanched
Treatment	Steam blanching, heat drying
Foreign material	Minimal (0,3%)
Dirt , Particles & Dust	1 % max
Other defects	3 % max
Serious defects	2 % max
Split & broken	9 % max
Kernel conditions	Whole – 20%
	Halves – 80%

CHEMICAL PROPERTIES	MAX
Moisture	kernel – 5,5%-8%
Ash	1.4%
Pesticide Residues	Accordingly to 86/362, 396/2005, 149/2008
Live insects	Not found

MICROBIOLOGICAL PROPERTIES	MAX
Aflatoxines and other contaminants	Accordingly to EC1881/2006 limits
Aerobic plate count	<100000 cfu/g
Mould	10000 cfu/g
Enterobacteriaceae	1000 cfu/g
E-coli	<10 cfu/g
Salmonella	Neg in 25g

HEAVY METALS	Max levels
Cadmium	Accordingly to EC1881/2006 limits
Mercury	Accordingly to EC1881/2006 limits
Arsenic	Accordingly to EC1881/2006 limits

Nutrition Values	Per 100 g
Calories (Energy) (Kcal)	570
Protein (g)	21,26
Total Carbohydrate (g)	19,74
-of which surars	3,4
Total Fat (g)	52,21
-of which saturates	4,1
Cholesterol (mg)	0.00

Packing	Carton box per 10 kg or PE bags per 20 kg All materials used with regards to the products are Food Grade and adequate including the products packaging
Non Gmo	The product do not contain genetically modified organisms
Storage	+10° to +16° C in dry place
Self Life	12 months (when kept in recommended temp)

